

# Hamburger Turnover

**Makes:** 100 Servings

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Ingredients	Weight	Measure
Ground beef, no more than 20% fat	10 lb	
Onions, chopped		1 qt
Ketchup		1 qt
Mustard, prepared		2 cups
Pickle relish, drained		2 cups
Salt		2 tsp
Pastry squares, 5 1/2-in.	100 each	
Cheese, Cheddar, shredded	1 lb 9 oz	
Eggs, whole, fresh and frozen		1 qt
Ice water		6-8 cup

## Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	573	
Total Fat	33 g	
Protein	17.4 g	
Carbohydrates	51.2 g	
Dietary Fiber	2.1 g	
Saturated Fat	9.9 g	
Sodium	410 mg	

## Meal Components

Grains	1 1/2 ounces
Meat / Meat Alternate	1 3/4 ounces

## Directions

1. Brown beef with onions; drain. Add ketchup, mustard, relish and salt, if desired. Simmer 3 to 5 minutes.
2. Place pastry squares in sheet pans.
3. Portion 2 oz. meat mixture using a #24 scoop (heaping) onto half of each 5 1/2-in. pastry square.
4. Sprinkle 1 Tbsp. shredded Cheddar cheese atop meat mixture. Set aside.

5. In a mixing bowl, combine eggs and water to form a glaze.
6. Brush edges of each pastry square with egg glaze; fold excess dough over top of meat and cheese mixture to form a triangle. Seal edges with the tines of a fork.
7. Brush turnover top with egg glaze. Cut 2 slits into each turnover to allow steam to escape.
8. Bake each sheet pan for 18 to 20 minutes in a 400 degree F conventional oven or 12 to 14 minutes in a 375 degree F convection oven.

## Notes

### Serving Tips:

Turnovers can be made ahead of time, refrigerated and baked at a later time as needed.